

# Bernie O'Hara

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## CORE SKILLS

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### Cuisine Styles

Pastry • Mediterranean • Italian

### Kitchen Skills

Cost Control • Menu Design

### Operations

Supplier Negotiation • Inventory Management • Catering

### Soft Skills

Team Leadership

## SUMMARY

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Proven Chef experienced at scaling teams and processes across global, comfortable working cross-functionally.

## EMPLOYMENT HISTORY

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### Executive Chef — Harris LLC (May 2017 - Present)

- Catered private events for up to 125 guests with 95%+ client satisfaction.
- Maintained food cost under 27% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 7% through optimized dish pricing.
- Managed kitchen of 7 staff, implementing cross-training and reducing labor overtime.

### Line Cook — Hermiston - Hilpert (Mar 2024 - Oct 2025)

- Maintained food cost under 31% with vendor negotiations and waste controls.
- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 245 guests with 95%+ client satisfaction.

### Sous Chef — Monahan, Windler and Nolan (Sep 2024 - Dec 2025)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Catered private events for up to 192 guests with 95%+ client satisfaction.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.

### Private Chef — Mills Inc (Sep 2025 - Sep 2025)

- Managed kitchen of 19 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 27% with vendor negotiations and waste controls.
- Catered private events for up to 293 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.

### Executive Chef — Koelpin Inc (Aug 2024 - Nov 2025)

- Designed seasonal menu increasing revenue by 5% through optimized dish pricing.
- Maintained food cost under 35% with vendor negotiations and waste controls.
- Managed kitchen of 10 staff, implementing cross-training and reducing labor overtime.

## ACADEMIC BACKGROUND

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B.A. Hospitality Management, Heathcote, Hermann and Kris University (2011)

## CERTIFICATIONS

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- Food Safety Manager
- Certified Sommelier (optional)